

MINIMUM STANDARDS FOR FOOD ESTABLISHMENTS

CITY OF FRISCO

Updated 4/24/03

This handout is a guideline and is provided for persons interested in opening a food establishment within the city limits of Frisco, Texas. It is our intention that this information be utilized by architects, contractors, builders and owners so that new and remodeling construction may fully meet the Frisco Health Code. These are Health and Food Safety requirements and are to be used in addition to requirements of other city departments, and are not to be interpreted as replacing other department's requirements in any way. A list of all requirements may be found in the City of Frisco Health Ordinance. Please obtain a copy of this and all Ordinances from the City Secretary's Office.

Notify this department for an inspection prior to opening.

972-335-5580 XT. 155

A permit will be issued after all requirements have been met.

FLOORS:

FLOOR CONSTRUCTION - Floors and floor coverings of all food preparation, food storage, and utensil- washing areas, and the floors of all walk-in refrigeration units, dressing rooms, locker rooms, toilet rooms and vestibules shall be constructed of smooth durable material such as terrazzo, ceramic or quarry tile, with a six-inch coved tile base and shall be maintained in good repair. Durable grades of sheet vinyl may be used in dry storage areas and shall be maintained in good repair. Nothing in this rule shall prohibit the use of anti-slip floor covering in areas where necessary for safety reasons.

FLOOR CARPETING - Carpeting, if used as a floor covering, shall be of closely woven construction, properly installed, easily cleanable, and maintained in good repair. Carpeting is prohibited in food preparation, equipment-washing and utensil-washing areas, in food storage areas, and toilet room areas.

FLOOR DRAINS - Number of floor drains shall be approved with one minimum. Properly installed, trapped floor drains shall be provided in floors that are water flushed for cleaning or that receive discharge of water or other fluid waste from equipment or in areas where pressure spray methods for cleaning equipment are used. Properly trapped floor drains are required in all restrooms and in food preparation areas. Such floors shall be constructed of terrazzo, ceramic tile, quarry tile or similar materials and shall be graded to drain.

INTERIOR:

WALLS AND CEILINGS - FRP and stainless are approved wall finishes. Concrete, porous blocks, or bricks used for indoor wall construction shall be finished and sealed to provide a smooth, nonabsorbent, easily cleanable surface and be re-sealed for maintenance in a timely manner. Ceiling construction in all areas except dry storage shall be easily cleanable and nonabsorbent.

LIGHTING -General. At least fifty foot-candies (50') of light shall be provided to all working surfaces (employees working with food or working with utensils or equipment such as knives, slicers, grinders or saws where employee safety is a factor). At least twenty (20) foot-candles of light shall be provided to all other surfaces and equipment in food preparation, utensil-washing, and hand washing areas, toilet rooms, self-service buffets and salad bars, reach-in and under-counter refrigerators. At least ten (10) foot candles of light at a distance of thirty inches (30") from the floor shall be provided in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning.

PLUMBING:

GENERAL - Plumbing shall be sized, installed, and maintained according to law. There shall be no cross-connection between the potable water supply and any nonpotable or questionable water supply nor any source of pollution through which the potable water supply might become contaminated.

NONPOTABLE WATER SYSTEMS - Not permitted.

BACKFLOW - Devices shall be installed to protect against backflow and backsiphonage at all fixtures and equipment where an air gap at least twice the diameter of the water supply inlet is not provided between the water supply inlet and the fixture's flood level rim. A hose shall not be attached to a faucet unless a backflow prevention device is installed.

GREASE TRAPS, GREASE INTERCEPTORS - When used, a grease trap or grease interceptor shall be located to be easily accessible for cleaning. Location and sizing must be approved by the Regulatory Authority. It shall be sized according to the Plumbing Code with all amendments adopted by Frisco and must be approved by the Regulatory Authority who has jurisdiction. In general, a 1000-gallon grease interceptor is required. Submittal of plans shall include all calculations and flow rates applicable.

GARBAGE GRINDERS, DISPOSALS – Call for discharge requirements per job.

FIXTURES - Depending on type of establishment, the number of fixtures will be determined by the Regulatory Authority. Generally, a minimum of one (1) dishwasher, one (1) 3-compartment sink, one (1) floor-mounted mop sink, one (1) vegetable sink *and* one (1) hand wash sink will be required. A good rule of thumb is: one (1) hand wash sink for every 25 ft. is required.

WAREWASHING AND SANITIZING:

MANUAL - A three-compartment sink shall be used if washing, rinsing and sanitizing of utensils and equipment is done manually. Sinks shall be large enough to permit the complete immersion of the utensils and equipment and each compartment shall be supplied with hot and cold potable running water. Suitable equipment shall be made available to aid in the washing, rinsing and sanitizing process. Two (2) drain boards shall be available in conjunction with the 3-compartment sink. Proper handling of soiled utensils prior to washing and proper handling of cleaned utensils following sanitizing shall be maintained.

MECHANICAL - (Dishwashing machines) Cleaning and sanitizing may be done by spray-type or immersion dishwashing machines or by any other type of machine or device if it is demonstrated that it thoroughly cleans and sanitizes equipment and utensils. These machines shall be operated in accordance with manufacturer's instructions, and utensils and equipment placed in the machine shall be exposed to all dishwashing cycles. Automatic dispensers, wetting agent dispensers, and liquid sanitizer injectors, if any, shall be properly installed and maintained.

VENTILATION HOODS/FIRE SUPPRESSION EQUIPMENT:

Ventilation hoods and devices shall be designed to prevent grease or condensation from collecting on walls and ceilings, and from dripping into food or onto food-contact surfaces. Filters or other grease extracting equipment shall be readily removable for cleaning and replacement if not designed to be cleaned in place. Fire suppression equipment may be mandated. Please call the Fire Marshal's office for separate submittal requirements deemed necessary by the Fire Department (972-335-5525).

LAUNDRY FACILITIES:

Laundry facilities on the premise or a food establishment shall be used only for the washing and drying of items used in the operation of the establishment. Separate rooms shall be provided for laundry facilities except that such operations may be conducted in storage rooms containing only packaged foods or packaged single-service articles.

INSECT AND RODENT CONTROL:

GENERAL - Effective measures intended to minimize the presence of rodents, flies, cockroaches, and other insects on the premises shall be utilized. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents.

OPENINGS - Openings to the outside shall be effectively protected against the entrance of rodents. Tight-fitting, self-closing doors, closed windows, screening, controlled air currents, or other means shall be utilized. Screening material shall not be less than sixteen (16) mesh to the inch.

MANAGEMENT AND PERSONNEL:

RESPONSIBILITY, ASSIGNMENT - The permit holder shall be the person in charge or shall designate a person in charge and shall ensure that a person in charge is present at the food establishment during all hours of operation. There shall be one (1) person on duty during all hours of operation that has completed a course to become a Certified Food Protection Manager as defined and accredited by the Texas Department of Health.

FOOD EQUIPMENT:

CERTIFICATION, CLASSIFICATION, ACCEPTABILITY - Food equipment that is certified or classified for sanitation by an American National Standards Institute (ANSI) - accredited certification program will be deemed to comply with current standards. Crock-pot type equipment may not be used.

FOOD STORAGE:

Food must be protected from contamination. Food may not be stored in locker rooms, toilet rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed, under open stairwells or under other sources of contamination.

FOOD PROTECTION:

Sneeze guards shall be used wherever contamination is possible. On the average, the area of concern is the vertical distance from the customer's mouth to the floor. It is required that the vertical distance of 4'6" to 5'0" be protected.

GARBAGE AND REFUSE:

Outdoor storage surface for refuse, recyclables, and returnables' shall be constructed concrete and shall be smooth, durable and sloped to drain. Outdoor enclosures shall be constructed of durable and cleanable materials and shall be approved by the Regulatory Authority and shall adhere to all appropriate zoning codes and restrictions. Outdoor dumpster enclosure is mandatory and shall be constructed of one hundred (100) percent masonry.

Recycling is mandatory. Please call Pippa at the Solid Waste Department for the City of Frisco at 972-335-5519 for details.

OUTDOOR AREAS:

Walking and driving areas shall be surfaced with concrete. Asphalt is prohibited. Call the Building Department for specifications at 972-335-5580.

TOILET FACILITIES:

At least one (1) toilet and not fewer than the number of toilets required by the Plumbing Code with all amendments adopted by Frisco shall be provided for employee use.
(Contact the City of Frisco Building Department at 972-335-5580 for specific requirements.)

Other requirements/equipment may be mandated. Please contact the appropriate Authority for details:

Frisco Building Department	972-335-5580
Frisco Fire Department	972-335-5525
Frisco Planning Department (Zoning, landscape, etc...)	972-335-5540
Frisco Solid Waste/Recycling	972-335-5519
Frisco City Secretary	972-335-5551

Any person or entity desiring to operate a food establishment must make written application for a permit on forms provided by the City of Frisco Health and Food Safety Division of the Planning & Development Department located at 6859 Main St. Frisco, Texas 75034. Renewals of permits are required on an annual basis, except where otherwise stated.

Prior to the approval of an initial permit or the renewal of an existing permit, the Regulatory Authority shall inspect the proposed food establishment to determine compliance with the current Health Ordinance as adopted with all amendments by the City of Frisco. This is done prior to establishment occupancy.